



Christmas Tree Poke Cake

Ingredients:

- 2 pkgs. (2-layer size each) white cake mix
- 1 pkg. (4-serving size) strawberry jello
- 1 pkg. (4-serving size) lime jello
- 2 cups boiling water, divided
- 2-2/3 cups (7 oz.) coconut, divided
- Green food coloring
- 5 $\frac{1}{4}$ cups (12 oz.) whipped topping, thawed -- divided
- Assorted gumdrops (optional)
- Peppermint candies (optional)
- Red string licorice (optional)

Directions:

- Prepared 1 cake mix as directed on package. Pour batter into greased and floured 9-inch square pan.
- Bake at 325° for 50 to 55 minutes or until cake tester inserted in center comes out clean.
- Cool 10 minutes. Remove from pan; finish cooling on rack.
- Repeat with remaining cake mix.
- Place cake layers, top sides up, in 2 clean 9-inch square cake pans. Pierce cakes with large fork at $\frac{1}{2}$ -inch intervals.
- Dissolve each flavor of jello separately in 1 cup of the boiling water.
- Carefully pour strawberry jello over 1 cake layer and lime jello over second cake layer.
- Chill 3 hours.
- Toast 1/3 cup of the coconut; set aside.
- Tint remaining coconut with green food coloring.

- Dip 1 cake pan in warm water 10 seconds; unmold. Place right side up on large serving plate or cutting board.
- Cut cake as shown in Diagram 1. Arrange pieces as shown in Christmas tree shape (Diagram 2), using small amount of whipped topping to hold pieces together. Top with about $1\frac{1}{2}$ cups of the whipped topping.
- Unmold second cake layer; cut into pieces as shown in Diagram 1. Place pieces on first layer.
- Use remaining whipped topping to frost entire cake.
- Sprinkle trunk of tree with toasted coconut. Sprinkle remaining cake with green coconut. Decorate with gumdrops, peppermint candies and string licorice, if desired.
- Chill until ready to serve.

Prep time: 30 minutes

Chill time: 3 hours

Yield: 24 servings